

Guruh Rickyan Soekriono



PERSONAL DETAILS :

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OBJECTIVE

To be a unique asset in any employers and strong personnel in leading by example, to fix the challenges is my art of work. I believe I would be a great asset to your team or company by bringing my experiences to you and commit to your standard as your hotel company profile.

QUALIFICATIONS

A multi skilled person, dynamic, easy to adapt in any circumstances, great team player, very keen in creating legacy, always alert with hospitality trend.

EDUCATION

Hotel Diploma 1998
New Surabaya College Hotel School
Surabaya - Indonesia

POSITIONS HELD

March 01st 2021 – present

Restaurant Area Manager of JITTILADA International Restaurant Jakarta, Indonesia.

Company Profile:

Group Asian Restaurant with award winning Thai Restaurant

Assignments:

- ◆ Responsible of Food and Beverage Operation of 2 unit fine dining brand which is Chandara and White Elephant with total of 6 Outlets.
- ◆ **Actively change the Dynamic pricing within the unit based on the weekend and busy day to maximize the Revenue and effective outlet performance contribution.**
- ◆ Controlling Outlet check list from All Unit Manager.
- ◆ Make sure all the training are properly done and repeated.

October 02nd 2019 – October 30th 2020

Food and Beverage Manager of Kandima Maldives by Pulse Hotels and Resorts, Republic of Maldives.

Hotel Profile:

A 272 rooms key All Inclusive Resort, 10 F&B Outlets.

Assignments:

- ◆ Managing the day to day operation of the Food and Beverage Operation.
- ◆ **Preparing the second phase food and beverage department with additional 270 rooms** with all the MPL, Manning recruitment and implemented the appointed new outlet concept.
- ◆ Successfully maintain food and beverage costs in maximum 32 % food and 22 % beverage.
- ◆ **Accomplish all the beverage menu along with Sustainable “ Whole 9 Yards “ Concept.**

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February 14th 2019 – June 1st 2019

Cluster Food and Beverage Manager of Coconut Bay Resort & Spa and Serenity Resort & Luxury Villa, Saint Lucia. (Former Club Med)

Hotel Profile:

A 286 rooms key All Inclusive property combining Coconut Bay Resort (Family Resort) and Serenity Villa with 11 Restaurants, 7 Bars.

Assignments:

- ♦ Managing the day to day operation of the Food and Beverage Operation of the 2 properties in one compound.
- ♦ Successfully maintain the agreed All-inclusive food and beverage costs did not exceed 9,5 US\$ food and 4,6 US\$ beverage per person.
- ♦ Accomplishment in achieving the Trip advisor score target of 4.6 out of 5.0.
- ♦ **Achievement the target of flex manning to 40 : 60 between Casual and Permanent.**

January 13th 2017 – December 10th 2018

Assistant Director of Food and Beverage of Sandals Grande Luxury Resort, Caribbean Saint Lucia.

Hotel Profile:

A 311 rooms key, 5 Star Luxury All Inclusive Resort, with 12 Restaurants and 6 Bars and Function room with up to 500 pax.

Assignments:

- ♦ Managing day to day f&b operation with the addition of additional guest from sister property to 1,000 cover a day.
- ♦ Successfully maintaining agreed All-inclusive food and beverage costs did not exceed 15 US\$ food and 5,9 US\$ beverage per person.
- ♦ **Established The Culinary Desk for one stop f&B request.**
- ♦ **Successfully opening 11 Exclusive over the Water Villa** which opened in December 2017 in term of Mini Bar set up and implementing Room Dining standard.
- ♦ **Assisting the Group F&B Consultant for refurbishment of Bayside French Restaurant, Gordon's International Restaurant** (over the water) both are upgraded with new design and extension. As well additional .

December 1st 2015 – January 1st 2017

Food and Beverage Manager of Hyatt Regency, Indonesia

Hotel Profile:

A 269 room keys, 5 Star Resort, 6 F&B Outlets with Ballroom for up to 1,000 pax.

Assignments :

- ♦ Oversee the day to day operation of the Food and Beverage sections.
- ♦ Successfully maintaining the Medallia guest comment matrix in Restaurant and Bar area.
- ♦ Achievement in maintaining the Food cost of 34% and Beverage cost at 22%
- ♦ **Successfully setting up new outlet** with Wine Bar concept introducing and involving Local Artisans in food and beverage as well to blend with the hotel concept.

November 21st 2012 – October 20th 2014

Food and Beverage Manager of Grand Candi Hotel, Indonesia

Hotel Profile:

A 198 rooms, 5 Star City Hotel, 7 F&B outlets with 10 function rooms accommodate up to 800 pax.

Assignments:

- ◆ Oversee the whole operation of the Food and Beverage sections include the kitchen and Banquet Sales.
- ◆ Successfully maintaining monthly cultural program “ Pasar Senggol “ happen in every month with different theme as Owner request.
- ◆ Target achievement of Food cost at 34% and Beverage cost at 25% maximum.
- ◆ **Successfully setting up new outlet** in roof top with Tapas Bar and Lounge concept.

June 1st 2011 – August 31st 2012

Food and Beverage Manager of Ora Hotels & Resorts Group, Zanzibar, Republic of Tanzania - **pre opening stage**

Hotel Profile:

A 90 rooms, 4 star All Inclusive Resort, 5 F&B Outlets.

Assignments:

- ◆ **Pre opening stage with all the requirements (MPL, Manning guide, Outlet Concept, Local license application, etc)**
- ◆ Overseeing day to day operation of the Food and Beverage sections as well Purchasing and Receiving Department.
- ◆ Successfully maintaining agreed Soft All-inclusive formula within the budget.
- ◆ **Taking the helmet of EAM when she is out of the property.**

September 25th 2007 – April 31st 2011

Assistant Food & Beverage Manager of La Gemma Dell Est – Zanzibar, Republic of Tanzania

Hotel Profile:

A 150 rooms, 5 Star Resort, 9 F&B outlets and Conference Room up to 400 pax.

Assignments:

- ◆ Assisting the Food and Beverage Director to oversee the day to day operation of the Food and Beverage sections.
- ◆ Successfully maintaining agreed Full All-inclusive formula doesn't exceed the budget.
- ◆ **Taking the helmet of Group and Wedding Manager when they are out of property.**
- ◆ **Banqueting in charge of the New Baobab Conference room.**

10th Oct 2005 – 2nd Sep 2007

F&B Supervisor of Kempinski Abu Dhabi, UAE - **PRE OPENING**

Hotel Profile:

A 400 rooms, Emirates Palace Hotel 7 Star Resort Property, managed by Kempinski, with 20 F&B outlets include Grand Ballroom and Grand Auditorium.

Assignments:

- ◆ Supervising all outdoor bars from East wings to West wings. Las Brisas area, Cascade area and Beach Bar with total of 6 bars.
- ◆ Assisting the Beverage Manager to set the Las Brisas sunken bar and Both wings Beach Bar after few months of Pre opening.
- ◆ Training responsible for all the new barman in the hotel.
- ◆ To be Accountable for Stock and efficiency for beverage product.

January 5th 2000 – May 2nd 2005

Beverage Coordinator of Mandarin Oriental Hotel Group, Indonesia

Hotel Profile:

A 160 rooms, 5 star Heritage Boutique City Hotel, 6 F&B Outlets.

Assignments:

- ◆ Managing all bars Operation from Lobby Bar, Indigo Bar, Pool Bar, Dispense Bar and Banquet bar with total of 5 bars.
- ◆ Setting up the new Pub T-65
- ◆ Successfully maintain the beverage cost to 25 %
- ◆ **Achievement of 2 Trophies from Mixology Competition**

REFERENCES

◆ **Mr. Joy Saldanha**

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◆ **Mr. Alfredo Otri**

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